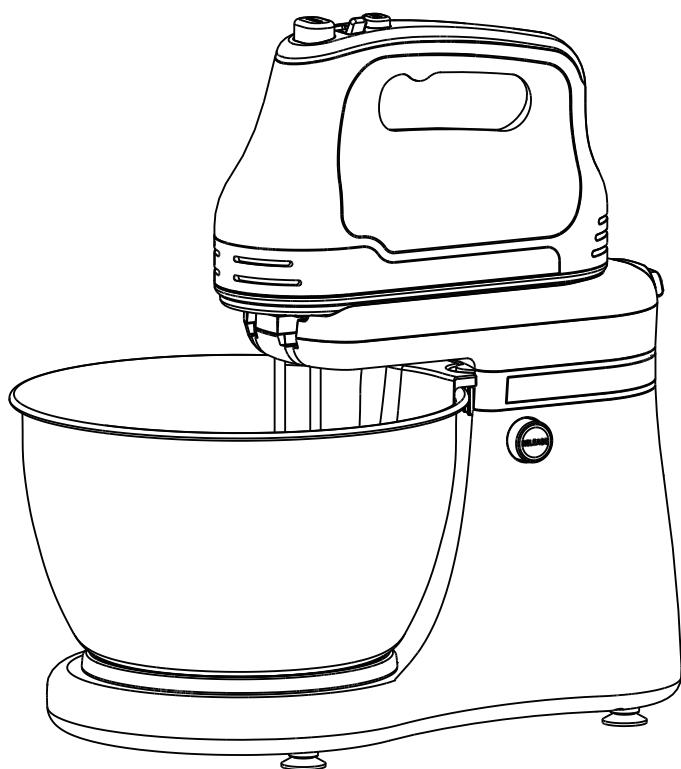


# *Deen Family*

## COLLECTION



**ROTATING HAND STAND MIXER  
MODEL KF-9521DF**

## **BEFORE USING YOUR APPLIANCE**

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

## **IMPORTANT SAFEGUARDS**

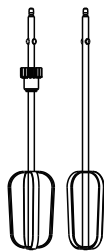
- Ensure the cord is fully unwound before using the handmixer.
- Never put the handmixer body in water or let the cord or plug get wet.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Never let the cord touch hot surfaces or hang down where a child could grab it.
- Never use a damaged handmixer. Get it checked or repaired.
- Never use an unauthorised attachment.
- Always unplug the appliance when not in use, before fitting or removing parts or before cleaning.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use.

# PARTS DESCRIPTION

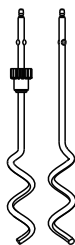
1. mixer head
2. turbo button
3. speed switch
4. eject button
5. dough hooks
6. beaters
7. spatula
8. mixing bowl
9. scraper
10. cradle release button
11. cradle
12. mixer release button
13. mixer stand



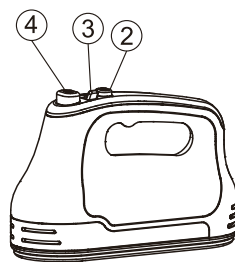
⑦



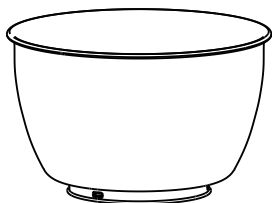
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⑤



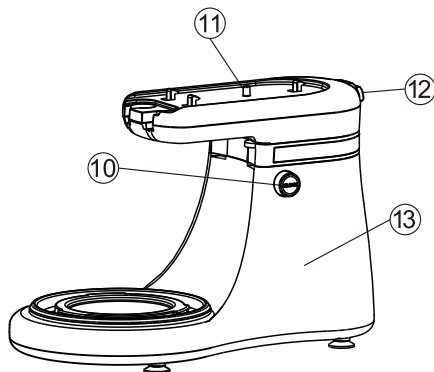
①



⑧



⑨



# PREPARING FOR USE

## preparing your handmixer

1. Insert the dough-hooks/beaters into the mixer head. (Fig.1)
2. Make sure the dough-hooks/beaters are locked at the right place. (Fig.2)
- If using the mixer with stand, insert the dough-hook/beater with the plastic gear ensuring it aligns with the cradle. The dough-hooks/beaters can only be removed when the speed switch is in the off "0" position and removed from the stand.



Fig. 1

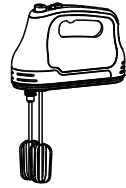


Fig. 2

## preparing your standmixer

1. Press the cradle release button, raise the cradle. Place the mixing bowl onto the mixer stand. (Fig.3, Fig.4)
2. Put the scraper onto the stand, then press the cradle release button, push down the cradle. (Fig.5, Fig.6, Fig.7)
3. Hold and press down the mixer head. Onto the cradle, lock it properly. (Fig.8, Fig.9)

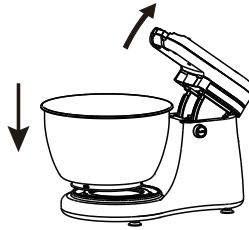


Fig. 3



Fig. 4

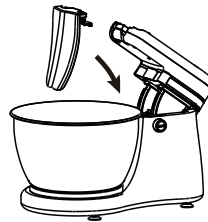


Fig. 5

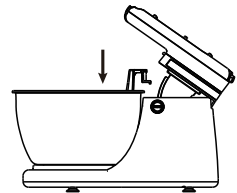


Fig. 6

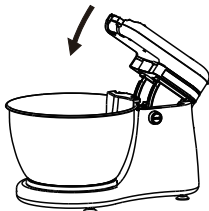


Fig. 7

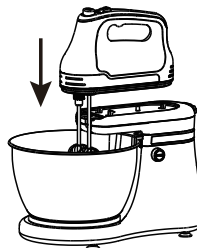


Fig. 8

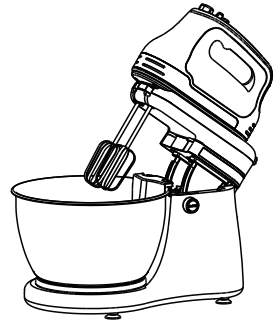
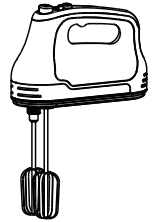


Fig. 9

# OPERATING

## to use your standmixer

1. Press the cradle release button, raise the cradle.
2. Place the ingredients into the mixing bowl and then place the bowl onto the mixer stand.
3. Press the cradle release button with one hand and then push down the cradle/mixer-head with the other.
4. Plug in.
5. Pull the speed switch to the side to reach the desired speed (the first speed on the mixer head is the slowest speed setting).
  - As the mixture thickens, increase the speed.
  - If the machine starts to slow or labour, increase the speed.
  - Press the turbo button to operate the motor at maximum speed. The unit must be already in use to use this button. The motor will operate for as long as the button is held in position.
6. When the mixture has reached the desired consistency, return the speed switch to the off "0" position and raise the mixer-head/cradle.
  - It may be necessary to scrape down the sides of the bowl and along the bottom at regular intervals to assist the mixing operation.
7. To remove the hooks/beaters, make sure the speed switch is in the off "0" position and unplug the mixer. Hold on to the shafts of the hooks/beaters and press the eject button.



## hints

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- For best results with small quantities, use the handmixer without the stand.
- Large quantities and thick mixtures may require a longer mixing time.
- If you wish to mix larger quantities or heavier mixes, remove the mixer head from the stand and use a bowl of an appropriate size.
- **To re-knead bread doughs remove the mixer from the stand and use hand held.**



## Mixing guide

The following mixing guide is a suggestion for selecting mixing speeds. Begin on speed 1 and increase to desired speed depending on the recipe consistency.

SPEED	FUNCTION
0	OFF and/or Eject
1	LOW speed for folding or mixing in dry ingredients, muffins, or quick breads
2	To cream butter and sugar; most cookie dough
3	MEDIUM speed for most packaged cake mixes
4	Frosting and mashed potatoes; kneading dough
5	Beating egg whites; kneading dough
TURBO	HIGH speed for whipping cream; kneading dough

### mixing tips

Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:

- Use a large mixing bowl so that ingredients spread out for easier mixing.
- Have butter or margarine at room temperature.
- Add ingredients one at a time and thoroughly mix after each addition.
- Add flour one cup at a time.
- To add chips or nuts to a very thick dough or batter, we recommend stirring them in by hand at the very end of the recipe.

## cleaning

- Always switch off, unplug and remove the beaters or hooks before cleaning.
- Never use abrasives to clean parts.

### **Mixer head**

- Wipe with a damp cloth, then dry.
- **Never put the mixer head in water or let the cord or plug get wet.**

### **cradle/stand**

- Wipe with a damp cloth, then dry.
- **Never immerse in water or use abrasives.**

### **all other parts**

- Wash by hand, then dry.
- Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element.

### **bowl**

- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale. Keep away from heat (cooker tops, ovens, microwaves). For everyday usage, hand washing is suggested.

## troubleshooting

### **problem**

- The mixer stops during operation.

### **solution**

- If for any reason power to the mixer is interrupted and the machine stops working, turn the speed switch to the off "0" position, wait a few seconds and then re-select the speed. The mixer should resume operation straight away.

# LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the parts, arising under normal use and care in this product for a period of one year from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-4pm CST), or send an email to [customercare@alliedrich.net](mailto:customercare@alliedrich.net). Please provide the model number listed on the bottom of this page when contacting us.

## THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Ordinary wear and tear including scratches, dents or stains.
- Heat discoloration, minor imperfections and slight color variations in the ceramic coating, metals or glass.
- Damage caused by extreme temperatures changes such as pre-heating cookware empty, letting liquids boil dry or immersing a hot pot or lid into cold water.
- Improper cleaning methods causing scratches.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL KF-9521DF